

manna

Out with the Old, in with the New (Year)

Eight is Enough 14

braised & pan charred octopus, black lentils, pickled fennel & broccoli, acorn squash romesco

This Little Piggy 12

manna "slow & low" Carolina Heritage Farms pork belly roulade, black eyed peas, braised collards, Johnny cake, mustard vinaigrette

Sorry Charlie 14

OBX yellow fin tuna tartare, quinoa & radish salad, carrot top & parsley pistou

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Berry manna Loaf 1.99

*house made sour dough bread with home churned manna butter & "jam"*

Enough Cheddar to make End's Meat market price

*chef's selection of artisanal cheese & meat 1 for 7 3 for 18 6 for 30*

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Beet of a Different Drum 13

citrus & red wine braised beets, grilled radicchio, candied almonds, burnt honey, Summertyme goat milk bleu cheese

The Right to Romaine Silent 14

NC Butter lettuce, Virginia apples, sunflower & hazelnut granola, Bear Wallow Alpine cheese, black pepper buttermilk dressing

The Reel Thing 30

pan roasted local fish of the day, SC leek polenta, olive & cipollini onion confit, pistachios, shaved turnips

Rack-onteur 28

roasted & braised short ribs, frijoles charros, roasted broccoli, house made chow-chow

Iron Chef: Bobby Filet 35

pan roasted filet of beef, creamed celery root, sautéed field greens, Clemson bleu cheese, pickled shiitake reduction

Oh, Deer 33

rosemary & thyme roasted Venison chop, roasted apples & turnips, sweet potato puree, shaved fennel, hazelnut jus

Shell Station 29

pan seared Virginia scallops, winter vegetable puree, roasted mushrooms, charred broccolini, marcona almond & parsley emulsion

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like pudding 13

*Meyer lemon posset, toasted earl grey meringue, rye scone crumble, Meyer lemon curd*

The Root Stuff 13

*ginger-banana financier, candied pecans, cardamom butterscotch, Folk's Café coffee ice cream*

Cheese, Sherry & Madeira 16

*Bear Wallow Alpine cow milk, roasted pecans, Broadbent Sercial Madeira (10 year)*

*~OR~*

*Clemson bleu cheese, candied almonds, 2013 Casa del Inca PX sherry*

**manna** utilizes the freshest, most local ingredients possible in every recipe. Practically everything that is presented for your consumption is prepared in our kitchen by our culinary team.

Proud Member of [www.slowfoodusa.org](http://www.slowfoodusa.org)

AAA Travel Four Diamond Recipient (2014, 2015, 2016, 2017, 2018)